



FOOD & DRINK



Prices are expressed in EUROS.

- We are sorry, but we cannot fully satisfy customers who observe vegan or vegetarian diets.

- In case of allergies or intolerances not communicated at the time of booking and if such demands would result in a loss of our standards and our philosophy, we may not be able to satisfy your request.

- For any information on ingredients and allergens you can consult the specific documentation which will be provided, upon request, by the staff.

- All our products served raw or marinated are previously subjected to the temperature reduction procedure as prescribed by the EC regulation 853/2004.

- While always looking for fresh products and only if an alternative is not available, some of them could be purchased frozen or preserved by blast chilling, it will be the responsibility of the staff to inform you in advance.

Welcome to Nomi.

Famous club of Rimini's nightlife, it has changed in 2023 with a modern concept, which favors the quality and attention to detail.

The space age style, signed by the well-known architect Ron Arad, finds the perfect marriage with iconic and international cocktails, paired with the exceptional gastronomic offer from the Castello di Albere restaurant.

Let yourself be carried away by an unique experience.



Would you like to organize a private event at Nomi?
Ask for info's at our staff

FOOD

by CASTELLO  ALBERETO

	TAPAS	PIATTO
BEEF TARTARE Pomegranate / Roast Sauce / Fiore Sardo Ewe's cheese	9	16
CROQUETAS OF BOILED BEEF Black Truffle / Piedmont Green Sauce	8	15
TACO WITH TUNA KEBAB Flat Bread / Yogurt / Rocket	8	15
STEAMED BAO BUN Braised Italian beef / Mixed crunchy vegetables	6/PG	
TANDOORI SPICED PUMPKIN Peanut Sauce / Parmesan Cheese		13
KYOTO FRIED POTATOES Sesame mayonnaise	6	9
CAULIFLOWER CANNELLONI ROLLS Meat white sauce / Parmesan Cheese		15
ROASTED SHANK PLIN RAVIOLI Chard / Caciotta Ewe's cheese		16
VEAL ASADO Chimichurri sauce / Grilled roots		17
MILANESE STYLED TUNA CUTLET Truffle Teriyaki Sauce / Wasabi / Green Apple		18
BAKED IN FOIL LOCAL VEGETABLES Brie Cheese / Roasted Walnuts		14
MASCARPONE CAKE Elisir borsci / Orange zest	6	
COFFEE TENERINA CAKE Coconut / Varnelli Liquor	7	
STILL / SPARKLING WATER	2	
SERVICE / COVER	1.5	

COCKTAILS

TU VUO' FA L'AMERICANO <i>bitter - herbal - floral</i> Vermouth / Bitter / Mastiha / Red Fruits	11
EASY MONEY <i>fresh - citric - soft</i> Vodka / Chamomile / Ginger / Citrus Fruits	10
MEZCALITO <i>Full bodied - fruity - smoked</i> Tequila / Mezcal / Ananas / Pink pepper	11
BALI HAI <i>exotic - fruity - fresh</i> Gin / Falernum / Maracuja	10
TO BE OR NOT TOO BITTER <i>bitter - spicy - intense</i> Gin / Vermouth / Bitter / Rose petal / Shiso	11
NOMI <i>fresh - round - playful</i> Prosecco / Bitter / Rosemary / Elder / Bergamot	10
JAPANESE TEA <i>light - aromatic - fragrant</i> Sake Junmai / Bergamot / Fig leaves	10
CINEMA <i>strong - well rounded - intense</i> Whisky / Pop corn / Mais	11
STRANGER THINGS <i>intense - perfumed - fragrant</i> Mezcal / Vermouth dry / Vetiver / Melograno	11
TRINIDAD <i>intense - spicy - citric</i> Rum / Osmanthus / Cardamom	10

CLASSIC COCKTAILS To satisfy the nostalgic ones

MOCKTAILS

GIN TONIC 0.0	8
Alcohol free Gin / Soda water	
AMERICA-NO	8
Bitter / Alcohol free Vermouth / Soda water	
DETOX	8
Rosemary / Hibiscus flowers / Ginger beer	
LIKE A VIRGIN	8
Maracuja / Cinnamon / Grapefruit Soda	

GIN

/ Mare	10
/ Hendrick's	10
/ Hendrick's Flora Dora	10
/ Portofino	10
/ Sipsmith	10
/ Canaima	10
/ Tanqueray Ten	10
/ Tanqueray	10

PREMIUM GIN

/ Iron Balls	13
/ Elephant dry gin	13

RUM

/ Veritas Blended Rum	6
/ Clairin Casimir	8
/ Neisson Blanc	8
/ Hampden 8Y	10
/ Diplomatico Reserva Exclusiva	10
/ Hampden Pagos	13
/ The Real McCoy 10y Virgin Oak.	13
/ Rhum Depaz Vsop.	15

WHISKY


/ Nikka From The Barrel	8
/ Mclean's Nose Blended	8
/ Mitcher's rye	10
/ Eagle rare bourbon	10
/ Balvenie 12y sweet toast of american oak	13
/ Glenfiddich 15y	13
/ Lagavulin 16y	13
/ Kavalan triple sherry cask	15
/ Miyagikyo single malt	15
/ Macallan 12y double cask	16

WINE AND POMACE DISTILLATES

/ Erouva grappa bianca	8
/ Pisco tabernero acholado	8
/ Erouva grappa riserva 5y	10
/ Paul Giraud Elegance Cognac	10
/ Castarde Armagnac 1993	16

AGAVE DISTILLATES

/ Tequila Jimador Blanco	6
/ Mezcal Alipus San Juan	9
/ Mezcal Alipus San Luiss	9
/ Tequila Fortaleza Blanco	10
/ Tequila Herradura Reposado	11
/ Tequila Fortaleza Anejo	13

The background of the entire image is a solid orange color. Overlaid on this background is a repeating pattern of white, three-dimensional rings. Each ring is oriented at an angle, giving it a sense of depth and movement. The rings are arranged in a grid-like fashion, though some are slightly offset or distorted, creating a dynamic and textured visual effect.

IG: nomi_duomo
FB: Nomi Duomo